

BISTRO SELECTIONS

September 7th -
September 21st, 2019

RASPBERRY BLUE SALAD

Bibb lettuce, baby arugula, heritage greens,
smoked blue cheese cream, roasted beet,
fresh raspberry, supreme orange,
fresh raspberry vinaigrette

9

BEEF TENDERLOIN TIPS BARBECUE

Sautéed USDA prime beef tenderloin tips with
button mushrooms & Spanish onions finished
with cherry barbecue sauce served over
steamed brown rice, charred sweet corn relish

36

SAUTÉED LAKE WHITEFISH & GRITS

Cracker crumb whitefish fillet, sharp cheddar
grits, sweet corn-jalapeño chowchow

25

FARM VEGETABLE CHICKEN & ANDOUILLE GNOCCHI

Pulled tender chicken thigh meat, smoked
andouille, zucchini, sweet corn, heirloom
tomato, spinach, housemade herbed gnocchi,
garlic butter sauce

26

OYSTER MUSHROOM PO' BOY

Crispy fried oyster mushrooms, thousand
island, lettuce, heirloom tomato, pickle, grilled
Van's Pastry oyster bun, house cut Cajun fries.

Sandwich & fries only

14

SEARED CONFIT DUCK LEG

Yucca & heirloom carrot purée, broccolini,
apricot, blueberry coulis

28

LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)

